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 CURRENT SERIAL RECORD
 DEC 11 1946
 U.S. DEPARTMENT OF ADVENTURE
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For the Week of September 23, 1946

NOTE: USDA Farmers' Bulletin #1939, "Home Storage of Vegetables and Fruits" is offered free to listeners in this script. PMA broadcasters should make arrangements with the radio station to forward them, either through state offices or direct, to Information Service, Room 1615, 150 Broadway, New York, 7, New York.

PMA: I'd like to tell the folks something about the proposed World Food Board of the Food and Agriculture Organization of United Nations.

ANNOUNCER: Wait a minute, please! Would you mind breaking that up a little? Now, of course, we all know what United Nations is...in fact, this is United Nations' Week. Also, I guess most folks are familiar with the Food & Agriculture Organization.....

PMA: Commonly called FAO...

ANNOUNCER: ...That's right --- FAO. But now about this World Food Board business. That's a new one.

PMA: Yes...and it's new because it was one of the big points at the FAO conference in Copenhagen, Denmark, this month.

ANNOUNCER: Ah...now things are beginning to click into place. Yes, I recall that we had quite a discussion of FAO on this program recently, and that a second conference was to be held in September.

PMA: That's right. The first meeting was in Washington, D.C., last May, primarily to consider urgent world food problems. At that session, they formed the International Emergency Food Council of 19 member-nations, and they made recommendations for conserving 1946 food production and extending 1947 production.

ANNOUNCER: That was strictly an emergency meeting, then?

PMA: Not strictly...but primarily. They did ask the Director-General of FAO, Sir John Orr, of Great Britain, to prepare a long-range international⁶¹ program to prevent both surpluses and shortages of food and other farm products.

ANNOUNCER: And this long-range program was considered at the second conference, I suppose.

PMA: Yes. Sir John proposed this world food board that I mentioned.

ANNOUNCER: How will the board work?

PMA: Well, the proposal would give the world food board four powers. First, it would have the power to stabilize prices of farm commodities on world markets, with necessary funds provided for such operations.

ANNOUNCER: That should be a big step forward. We all know how important it is to keep farm prices at levels fair to both producers and consumers. What's the second power of this board?

PMA: Secondly, the board can set up a world food reserve to meet any possible emergency resulting from crop failures.

ANNOUNCER: That appears to be logical ---- if it could be worked out in a practical way. It certainly would be ideal if famine could be banished from the world.

PMA: The third power of the proposed board is also aimed at this famine problem. The board could finance the sale of surplus farm products on special terms to needy countries. And the fourth item isn't exactly a "power", but the statement that the board would work to achieve these ends through cooperation with international agencies dealing in credits, trade, and commodity policy.

ANNOUNCER: Did this proposed board and its powers meet with the approval of the conference?

PMA: Yes. Undersecretary of Agriculture Ed Dodd, who was head of the United States' delegation to the conference, was particularly enthusiastic about the price stabilization feature. As a matter of fact, you'll note that the other three "powers" of this proposed board are all in support of the stabilization angle.

ANNOUNCER: Yes, I noticed that. What did the Undersecretary say?

PMA: Well, he stated the official United States position as being "strongly in favor" of the general objectives laid down by Sir John. Mr. Dodd urged an international program for the stabilization of agricultural prices at levels which would be fair to producers and consumers, while at the same time bringing about an improvement of nutrition in the world.

ANNOUNCER: It certainly would be a change for the better if FAO can succeed in stabilizing prices and draining off farm surpluses.

PMA: Yes...and Undersecretary Dodd was getting at that very point when he said --- here I'll quote directly from his Copenhagen talk: "In the past, governments have been quick to intervene in agriculture in war emergencies, but these same governments have often been unwilling or ineffective in helping farmers to overcome the dislocations caused by wartime programs. The result has been that farmers often have suffered from war for many years after the fighting stopped."

ANNOUNCER: Which is a very good summary of the farmers' position, I'd say. But what else was discussed at this world food conference?

PMA: Well, they considered the latest situation on food, of course, The revised FAO world food survey showed some improvement since the emergency meeting last May. This "improvement", however, was sort of negative. In other words, they found that instead of being short on bread grains to the tune of 10 million tons, the shortage was "only" eight million.

ANNOUNCER: That would clearly indicate that we're a long way from having this famine licked.

PMA: You may well say that. The world food survey went beyond immediate needs, and revealed that food supplies must be double the pre-war level by 1960, if we are to feed the world population adequately.

ANNOUNCER: It would seem that there'd be no surpluses, then, until 1960, wouldn't it?

PMA: Which would be a very dangerous prediction, because we know that ups and downs do occur. And that leads me to something else I want to talk about today...something which will help make a contribution to the total food supply of the country.

ANNOUNCER: What's that? Home canning?

PMA: Home Storage. By that, I'm not suggesting that every housewife drop the number one method of food preservation, which as you've suggested, is home canning. But home-stored crops are a very simple and valuable addition to canned food stocks.

ANNOUNCER: But the number of crops that can be stored are rather limited, aren't they?

PMA: I wouldn't say that. With a little care, a number of fruits and vegetables can be stored for long periods of time. And without any special equipment, either.

ANNOUNCER: Most people think mainly of potatoes, apples, carrots, and parsnips as best for storage.

PMA: That's because they can be stored "as is" in a cool and damp cellar, which most everyone has. But you can also add late cabbage, turnips, beets, and winter varieties of pears to the list.

ANNOUNCER: How about onions?

PMA: Onions are a good storage item...except that you want a dry storage for them. And in dry storage, you can also place dried beans, peas, hot peppers, pumpkins, squash, and sweet potatoes --- first making sure that the sweet potatoes have been "cured". And I might add that dry storage is needed for cured meats, also.

ANNOUNCER: Well, assuming that we have the storage places...now, what do we do? Chuck the stuff in and leave it?

PMA: I can tell from the way you asked that question that you know it isn't quite as simple as that.

ANNOUNCER: Well...it's just that I have learned the hard way that certain crops shouldn't be stored together.

PMA: Right you are. Which ones did you find mis-mated?

ANNOUNCER: I found out you should never store apples with cabbage, potatoes, or root crops, because the fruit will absorb flavor from the others. In fact, you have to be pretty careful with cabbage and turnips, because they'll not only flavor other crops, but smell up the whole house as well. But wait a minute...I'm stealing your stuff.

PMA: Yes...and doing very well with it. But I would like to point out that certain crops can't be stored. These include peaches, tomatoes, sweet peppers, eggplant, and melons.

ANNOUNCER: How should the storable crops be prepared for their hibernation?

PMA: In general, the only thing needed is sorting, to remove all fruits or vegetables that show any sign of injury or decay. This is very important, because the old saying about one rotten apple in a barrel is very true.

ANNOUNCER: How about ground storage?

PMA: You mean leaving the vegetables right in the garden? Parsnips are often stored that way. But you might want to use them when the ground is covered with snow, so I think a better method is to pack them in soil in the storage cellar. This can also be done for most other root crops, as well as celery and endive.

ANNOUNCER: There's one thing you haven't mentioned. Don't you find that stored foods are a great attraction to mice?

PMA: They certainly are. And that's something which has to be taken into account when the storage cellar is arranged. You know, _____, the Department of Agriculture has a very complete pamphlet telling all about home storage of fruits and vegetables. Any listener who would like this little booklet can have it simply for the asking.

ANNOUNCER: Fine. All you need to do, folks, is address a penny postal card to this station...(HERE GIVE CALL-LETTERS, ADDRESS OF STATION). Just ask for the USDA leaflet on "Home Storage".

PMA: It would be a good idea, too, to ask for it right away, so we can get it back to you as soon as possible and you can go to work immediately.

ANNOUNCER: Well, now that we've got the winter's food taken care of, how about the immediate food needs? What's on the plentiful list this week?

PMA: I have the list of plentiful foods right here. But before we get into that, I have some facts on salvaging blighted tomatoes.

ANNOUNCER: Many home gardeners have been disappointed in their tomato crops this year because of the blight that struck this area, so anything you can suggest will be welcomed, I'm sure.

PMA: The main thing is that these blighted tomatoes are safe to use if they're still firm and the infected parts are cut out. The blight is a surface spoilage, which may form a hard crust on the outside. But by cutting half an inch beyond the blighted part, the tomatoes can be used either fresh or canned. It's also suggested that processing time in canning be increased about five minutes to help prevent spoilage.

ANNOUNCER: Then this blight is not dangerous to humans?

PMA: Oh, no. Its only effect is that it gives the tomato the appearance of being spoiled. And, of course, the infected part itself has a funny taste.

ANNOUNCER: To paraphrase an old saying...half a tomato is better than none! But now about those plentifuls, _____.

PMA: O.K. Celery is plentiful on most markets right now. And I hope housewives will remember that there's more than one way to serve celery.

ANNOUNCER: I don't suppose anyone has developed a noiseless celery yet?

PMA: No...I'm still speaking of the old fashioned crunchy variety. But it can be made noiseless, you know. Home ^{is} economists suggest braised celery, which/a delicious cooked celery dish and can be one of the main vegetable courses. You just cut up the celery...using the tougher outer stalks if you wish, and cook it in meat drippings. Then add a cream sauce.

ANNOUNCER: Sounds good. Now, what else have you on the plentiful list?

PMA: Well, the northeast apple crop is finding its way to markets, so there are plenty of apples around. Potatoes and onions continued in abundant supply. Carrots --- especially those with tops cut off --- are plentiful, and cabbage is another item. And, peppers and tomatoes are plentiful on most markets.

ANNOUNCER: Which brings us to the end of another session on YOUR FAMILY'S FOOD, presented in cooperation with the United States Department of Agriculture. Our guest today was _____, of the Production & Marketing Administration office in _____.

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